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Mrs. Marvin's
COOK BOOK

Here is everything advantageous to life.

—The Tempest

MRS. MARVIN'S
Cook Book

Of more than two hundred and fifty tested receipts, comprising some of the most select from over fifty homes, together with all of the best from her own private cook book

Compiled and Edited by
MRS. A. I. MARVIN

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To him who,
by his keen appreciation
and his rare (but never unkindly) criticism,
has made cooking a joy and a success,
My Husband,
this little book is dedicated

PREFACE

The scope of this book is to eliminate experimentation, and to give every housekeeper a complete cook book of receipts not too expensive for the average home.

Every receipt has been tested by the Author in her own home, and each has proved a success: more—many have become favorites not only in this one home, but also among a large circle of friends and acquaintances.

It is a fact that the majority of people do not wish to make cakes that call for six or eight eggs each; these, and all rules of like extravagance, have found no place in this book.

Wholesome and nutritious foods, with an occasional luxury, form a pleasing variety, acceptable to every family. —*The Author.*

Receipt. A formula or prescription for the making of something, or the production of some effect; distinguished from *recipe* by the common restriction of that word to medical or related uses: as, a *receipt* for a pudding.

Recipe. A formula for the compounding of a remedy, with directions for its use, written by a physician; a medical prescription.

2. A prescribed formula in general, but especially one having some relation or resemblance to a medical prescription.—*The Century Dictionary and Cyclopedia.*

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Mrs. Marvin's Cook Book

Breads

Bread is generally mixed at night and allowed to rise until morning, but for some reasons it is better to mix it in the morning. It can then be watched, and molded at just the right time, whereas if it is mixed at night, two undesirable results are likely to follow; if the bread receives a chill from being in too cool a place it does not rise at all, and if the temperature is too high the bread invariably runs over.

BREAD

½ cup sugar — 1 qt. liquid
1 tbsp. salt — 1 yeast cake.

If all milk is used, it requires no shortening.

If all water is used, add 2 mixing spoons of melted lard.

If half milk and half water, use 1 mixing spoon of lard, if wished. (It is good without.)

Mix in the order given, and add flour to make a stiff dough. Let it rise, then knead, and put into two well greased pans. Rise again, and bake from 50 to 60 minutes.

Put butter about the size of a walnut into a thin piece of cloth and rub the tops of the loaves with the butter as soon as taken from the oven.

RAISED BISCUIT

After bread dough has risen once, cut off small pieces and mold slightly, working a small piece of butter into each. Set in a warm place to rise again, then bake about 30 minutes.

COLD WATER BREAD

Mix together:

2 qts. flour
1/3 cup sugar
¼ tsp. saleratus
1 heaping tsp. salt

Make hole in the middle and put in 2 tablespoons lard. Pour on half the quantity of mixing water hot, let lard soften, and mix. Make another hole in middle and pour in remainder of water cold, with 1 yeast cake. When thoroughly stirred together, knead 10 or 15 minutes (until dough does not stick to hands) and let rise. When ready for baking pans, knead only enough to get into shape.

BREAD WITHOUT KNEADING.

1 heaping qt. flour.
1 tsp. salt
3 tsp. sugar
½ yeast cake

Add milk and water enough to make a stiff dough. Let rise, shape, and place in two bread pans to rise again. Let rise half enough, take from pans and toss back and forth in hands, return to pans, and when a dent made with the finger remains in top of loaf, it is ready for the oven.

BREAD AND BUNS

Mix together:

3 cups milk
¼ cup water for yeast
1 tsp. salt
1 tbsp. sugar
1 cake yeast
Flour

When risen take for buns one-half the dough and add

1 egg
5 tbsp. brown sugar
1 cup currants
½ tsp. cinnamon

Mix very thoroughly, shape into 15 or 16 buns and let rise. Brush tops with sugar and milk, and bake.

DATE BREAD

When bread is ready for the baking pans, into one loaf knead 1 cup molasses dates, stoned, and left in medium large pieces. Let rise in the usual manner and bake.

ROLLS

Pour over ¼ cup sugar and ½ teaspoon salt, 1½ cups hot milk. Add 1/3 cup cold water and ½ yeast cake.

Mix with flour as for bread. When risen light, knead thoroughly, shape, and let rise again before baking.

GOLDEN ROLLS

1 pt. (boiled) squash, after sifting
½ yeast cake
½ cup milk
½ cup sugar
½ tsp. salt
2 tbsp. melted butter

Flour to mix like bread.

Let rise, mold and shape into rolls.

Let rise again, and bake about ½ hour.

Upon removing from oven, rub butter over the tops of the rolls.

If mixed in the morning will be ready for supper.

BROWN BREAD

1 cup graham flour
2/3 cup Indian meal
1 cup milk (sweet or sour)
½ cup molasses (scant)
½ tsp. soda
½ tsp. salt

Steam 1½ hours. Dry in oven 10 minutes with cover off.

QUICK BREAD

1 cup sour milk
⅛ cup water
⅜ cup molasses
½ tsp. salt
1 tsp. soda

Mix to a soft dough with graham flour and bake 1 hour.

BISCUIT

1 tsp. salt
4 tsp. baking powder
1 qt. sifted flour
2 tbsp. butter

Mix together thoroughly and add milk to make a dough as soft as can be handled.

MUFFINS

2 cups flour
1 tbsp. sugar
2 tsp. baking powder
½ tsp. salt
1 egg
2 tbsp. melted butter
1 cup sweet milk

Bake in muffin tins in quick oven.

POP DOODLE

1 cup sugar
1 cup milk
2 cups flour
1 egg
Salt
2 tsp. baking powder
1 tsp. cinnamon
½ cup currants or raisins

Sprinkle top with cinnamon, or with sugar, or with both.

Bake in large over pan.

FLAKED RICE MUFFINS

Beat 1 egg until light and add:

1 cup milk
1 cup flaked rice
½ tsp. salt
1 cup flour
1½ tsp. baking powder

Mix well and bake in greased gem pans in a quick oven about 20 minutes.

OATMEAL BREAD

Into the mixing bowl put:

1 cup of rolled oats.

Pour over it:

3 cups boiling water
1 tbsp. lard
1 dessertsp. salt
½ cup molasses

Let cool. Add 1 yeast cake dissolved in cold water. Add bread flour to make a stiff dough. Let rise, pour into two bread pans without kneading. Rise again, and bake.

BROWN BREAD

1 cup graham flour
1 cup rye flour
1 cup corn meal
1 tsp. soda
1 tsp. salt
½ cup molasses
2 cups sour milk
1 cup raisins

Steam 3 hours, then remove cover and set in oven 5 or 10 minutes.

POP-OVERS

(Mrs. Lincoln.)

1 cup flour
1 saltsp. salt
1 cup milk
1 egg, yolk and white beaten separately

Mix the salt with the flour; add part of the milk slowly, until a smooth paste is formed; add the remainder of the milk with the beaten yolk, and lastly the white beaten to a stiff froth. Cook in hot buttered gem pans or earthen cups in a quick oven half an hour, or until the puffs are brown and well popped over.

GRIDDLE CAKES

2 cups flour
2 tsp. baking powder
2 eggs
1 tsp. powdered sugar
½ tsp. salt
1 tbsp. melted butter
2 cups milk

SOUR MILK GRIDDLE CAKES

1 cup sour milk
1 even tsp. soda
¼ tsp. salt
2 slices of bread (without the crust) crumbled fine.

Make batter with flour.

RYE GEMS

1 cup rye flour
¾ cup wheat flour
2 tbsp. sugar
2 tsp. baking powder
1 egg
½ tsp. salt
1 cup sweet milk

GRAHAM GEMS

1 pt. graham flour
2 tbsp. sugar
½ tsp. salt
2 tsp. baking powder
1 egg

Mix with milk.

CORN CAKE

¾ cup flour
¾ cup corn meal
1/3 cup sugar
½ tsp. salt
1½ tsp. baking powder
1 egg
1 tsp. melted butter

Mix with milk to a soft dough and bake in a quick oven.

PLAIN SHORT CAKE

1 pt. sifted flour
2 tsp. baking powder
¼ tsp. salt
1 tsp. sugar
½ cup butter and lard mixed
1 cup sweet milk

Mix first four ingredients and rub in the butter and lard thoroughly. Add the milk gradually. Bake 20 minutes in a hot oven.

TO DIVIDE SHORTCAKE

To cut through hot shortcake to divide it for filling: With a sharp knife cut all the way around the edge where you wish to divide the cake, just enough to mark it. Take a piece of No. 40 white thread about a yard in length, and put it around the shortcake in this groove, cross the ends of the thread, and pull the two ends simultaneously with a steady motion until the cake is cut into two pieces, much more evenly than with a knife.

NOTE:—All of the receipts in this book requiring flour have been made with "King Arthur" flour.

Soups

MOCK BISQUE SOUP

Juice from 1 qt. stewed tomatoes
1½ tbsp. butter
1 qt. milk
1½ tbsp. cornstarch

Heat the milk in double boiler. Heat the butter in a saucepan, add the cornstarch and a little milk. Stir this mixture into the hot milk and cook 10 minutes.

Add ⅛ tsp. soda to the hot tomato juice, stir well, add to the milk in double boiler. Season with salt, pepper and a little sugar.

CROUTONS

Cut slices of stale bread about 1/3 of an inch thick and butter, then cut in cubes. Put them, buttered side up, into a pan, and brown in a hot oven. Serve with any soup.

CREAM OF RICE SOUP

Cook 2 tablespoons rice in double boiler until tender, cooking until the water is nearly all absorbed. Add 1 pint chicken broth, ¼ onion, and 1 small stalk of celery. When sufficiently seasoned, sift through a wire strainer and add 1 pint hot milk. Season with pepper and salt and strain a second time if it is not smooth. Serve hot with crisp crackers.

CREAM OF PEA SOUP.

1 can of peas
1 pt. cold water
1 tsp. sugar
1 pt. milk.
1 slice onion
1 tbsp. butter
salt and pepper

Remove peas from can and drain. Fill the can with cold water and add to the peas with the sugar. When peas are cooked tender, mash in the water in which they have been boiled, and rub through a wire strainer. Scald the milk with the onion and add to the strained peas. Melt the butter in a saucepan and add the flour and seasoning. Add enough of the hot milk to make it mix easily, and add to the soup. When the soup is sufficiently seasoned remove the onion.

TOMATO SOUP.

Three-pound piece of soup meat with bone. Place on the stove in cold water to draw out the meat juices and simmer for several hours with onion, salt and pepper added after the first hour. When meat is tender, add 1-qt. can tomatoes and 2 tablespoons sugar. Strain. Allow it to cool, skim off the fat, heat, and serve.

BEAN SOUP

Take left-over baked beans, mash them and add beef stock, or water enough to make the desired quantity.

Boil slowly 1 hour or longer, and season to taste with pepper, salt, sugar, 2 tablespoons ketchup and 1 tablespoon vinegar.

Strain and serve hot.

LAMB SOUP

Season rich lamb broth with onion, pepper, salt, and 1 bay leaf. Cook 2 tablespoonfuls Alphabets* in double boiler until soft, add to the soup and serve very hot.

BEEF STEW

2½ lbs. soup meat with bone.

Cover with cold water and let simmer all the morning. After noon add contents of 1 soup bunch,† cut fine. Simmer again for 2 or 3 hours. Add 3 medium-sized potatoes cut in cubes, and 1 can of unstrained tomato. When potatoes are tender set the stew away to cool, after seasoning with salt, pepper and sugar, and when cold, remove fat from top. Heat again to serve.

*Alphabets are made from the same material as macaroni, and can be procured in small packages.

†A soup bunch contains 1 medium-sized parsnip, 1 small carrot, 2 or 3 stalks of celery, a few onion tops, and 2 or 3 sprigs of parsley.

PARSNIP STEW

Salt pork
Potatoes
Parsnips
Butter
Pepper and salt

Boil 2 or 3 pieces of salt pork (perhaps ¼ lb.) for half an hour, then add parsnips sliced, and potatoes cut in small pieces. The amount depends upon the quantity desired. When nearly done, season and thicken slightly with flour.

CLAM CHOWDER

Slice 3 medium-sized potatoes into boiling salted water in which a small onion has been sliced, and when nearly done add ½ pint fresh clams. Cook from 5 to 8 minutes, and thicken with 1 tablespoon flour stirred into cold water. Add pepper, butter and more salt if needed.

CLAM CHOWDER WITH MILK

Fry 1 or 2 small onions in butter, or, if preferred, in the fat of fried salt pork. Pour hot water over it and strain. Into the liquid slice 3 medium-sized potatoes, and when they are nearly cooked add ½ pint fresh clams. Boil about 5 minutes longer, add 1½ pints of milk, season with salt, pepper and butter. If preferred, thicken slightly, using 1 heaping tablespoon flour stirred into milk or water.

FISH CHOWDER

Fish chowder is very nice made from leftover pieces of cooked fish. Slice 3 small potatoes and 1 small onion, and boil together until tender, then add the fish after removing all bones. Add milk and season with salt and pepper. Thicken slightly and add butter the last thing.

OYSTER STEW

Place 1 pint oysters in stew pan over fire with ½ cup cold water. At the same time set 2 quarts milk on fire to heat. When edges of oysters begin to curl, pour hot milk over them and cook until milk is nearly at boiling point, being very careful that it does not scorch. Season with salt, pepper and butter, and set a little back on the stove for 5 or 10 minutes. This draws out the oyster flavor and makes the stew much better seasoned than if eaten at once.

CREAMED OYSTERS

1 pt. milk
2 tbsp. butter
2 heaping tbsp. flour
salt
pepper
celery salt
dash of cayenne

Put all together and cook until thickened, stirring often. Wash 1 pt. oysters and heat without water until edges begin to curl. Add to the cream sauce and let stand on back of stove while toasting the bread. Serve on hot buttered toast.

OYSTERS A LA THORNDIKE

1 pt. oysters
2 tbsp. butter
½ tsp. salt
Dash of cayenne
Slight grating of nutmeg
¼ cup thin cream
Yolks of 2 eggs

Wash oysters, add them to the melted butter and cook until plump. Then add seasonings, cream and beaten yolks. Cook until slightly thickened, then serve on buttered dry toast or zephyrettes.

CORN SOUP

1 can sweet corn
½ pt. boiling water
1 pt. hot milk
1 small onion
1 tbsp. sugar
1 tsp. salt
Pepper

Thicken slightly, using 1 tablespoon flour and add butter.

CREAMED CELERY

Take any amount of celery desired, cut into small pieces and stew until tender. Allow it to cook down almost dry, then add milk, a little thickening (flour), and season with salt, pepper and butter.

CABBAGE IN MILK

Chop cabbage fine and cook until tender. At the last boil down so there is very little water and add milk. Season with salt, pepper and butter.

Salads and Sandwiches

There are great possibilities for any one who has even a small garden. Lettuce may be planted at intervals throughout the season, insuring one a succession of crops, and parsley requires little attention at any period of its growth. In addition to the beauty of parsley as a garnish, its uses are numerous. There are various kinds advertised in the seed catalogues; you will find the "fern-leaved parsley" especially beautiful. With salad dressing always on hand, lettuce and parsley in the garden, how easy to provide an attractive salad for an unexpected guest. In the winter, to keep lettuce, parsley, or celery in a crisp condition for hours, wrap in a cloth wrung from cold water and keep in a cool place.

SALAD DRESSING

1 cup vinegar, boiled.

Beat together

1 egg
3 tbsp. sugar
1 tbsp. mustard
3 tbsp. milk
½ tsp. salt.
1 tsp. cornstarch

Add to the boiling vinegar, stir until it is of the consistency of cream, add a small piece of butter, strain, and cool. Keep in cool place and it will be good for several weeks.

CREAM SALAD DRESSING

1 cup vinegar
2 tbsp. butter
3 eggs
½ cup powdered sugar
1 tbsp. mustard and ½ tbsp. salt
Small dash of cayenne if desired
Also 1 tsp. cornstarch

Cook until thick as cream, then strain. When cold, stir in ½ cup cream whipped stiff. Keep in glass jar in cool place. It will separate a little while standing, so needs to be stirred thoroughly before using. Keeps well.

SALMON SALAD

1 head of lettuce
1 can salmon
1 hard-boiled egg
Salad dressing

Chop lettuce or cut it fine. Pick salmon into small pieces and remove bones. Mix lettuce and salmon together and add salad dressing to taste. Stir all together and serve on single lettuce leaves or on a dainty platter lined with lettuce leaves. Separate egg and rub the white through wire strainer on to the top of the salad. Over this strain the yolk in the same way and a very pleasing effect is produced. It is well to have canned salmon always on hand. Use best quality.

LOBSTER SALAD

Lobster salad is made in the same manner as salmon salad, cutting the lobster into small pieces. The egg may be used or not over this or any other salad. Its purpose is entirely decorative.

CABBAGE SALAD

Cut out a large hole from the top of a perfect cabbage in some fancy shape, square, triangular or circular, to suit the fancy. Chop the removed pieces fine, and mix with salad dressing to taste. Serve the salad in the dish made by hollowing out the cabbage. Place several of the outside leaves of the cabbage on the serving plate under the cabbage, for decorative purpose, and you have a most attractive salad.

EGG SALAD

1 head lettuce
5 hard-boiled eggs
Salad dressing

Thoroughly wash the lettuce, separate the leaves and arrange them daintily on a large platter. Slice the eggs carefully and place the slices artistically on the lettuce leaves. Sprinkle over with salad dressing without disturbing the arrangement of the salad.

POTATO SALAD

Cut boiled potato, either hot or cold, into small cubes and mix salad dressing with it to taste, adding a small amount of chopped parsley.

POTATO SALAD NO. 2

Boil 6 medium sized potatoes, and while they are yet warm, cut into small pieces. Over these slice 2 or 3 onions, and over all pour an uncooked dressing made by mixing together:

½ tsp. salt
Sprinkle of black pepper
1 tbsp. vinegar
1 or 2 tbsp. oil.

Stir all together; cover, and leave for 2 or 3 hours. When ready to serve, remove the large pieces of onion and serve the salad on lettuce leaves.

CELERY SALAD

Cut stalks of crisp celery into small pieces and mix with a generous supply of salad dressing. Serve on crisp lettuce leaves and garnish with the very small leaves from the heart of the lettuce, a few of the tender leaves from the tips of the celery, and the following (which makes a good garnish for other salads): Press pieces of cream cheese, rolled into little balls, between halves of English walnuts. They resemble cream walnuts and are delicious with salads.

FRUIT SALAD

2 good sized oranges
1 large apple
2 bananas
½ lb. Malaga grapes
½ cup canned pineapple

Cut oranges and apples in small pieces. Slice the bananas. Cut grapes in halves and remove seeds. Add pineapple. A short time before serving mix "cream salad dressing" with the fruit, to taste. If plain salad dressing is used, add ¼ cup of cream, whipped.

WALDORF SALAD

Waldorf salad is made of small pieces of celery, cut-up English walnut meats and small cubes of freshly-cut apple. Season to taste with salad dressing and serve on lettuce leaves with any garnish desired.

LAMB SALAD

Take lamb left from a roast and chop fine or put through the meat chopper. Mix with small pieces of lettuce, add a few stuffed olives cut in slices and add salad dressing to taste. Serve on lettuce leaves.

STUFFED EGGS

Boil any number of eggs desired for 20 minutes and plunge in cold water. While they are yet warm, remove the shells carefully and cut the eggs in halves. Remove the yolks, leaving the whites in unbroken halves. Rub the yolks to a paste and mix with salad dressing to taste, and a small amount of chopped parsley. Return to the egg cups and serve on lettuce leaves or on a bed of parsley.

MAYONNAISE DRESSING

Yolk of 1 egg beaten slightly
Pinch of salt
½ tsp. mustard
Sprinkle of pepper (use cayenne if preferred)
juice of ½ lemon

Mix together thoroughly, then pour in olive oil (a few drops at a time), continually stirring until it is the consistency of thick cream. Add 1 tablespoon vinegar.

MINCED SANDWICHES

1½ cups boiled ham, chopped
2 hard-boiled eggs
3 sweet pickles
6 olives
3 tbsp. salad dressing (more if liked)
Pepper and salt

Chop pickles and olives, mash the eggs, then mix all ingredients together and spread between slices of buttered bread.

CREAM SANDWICHES

½ cup cream
Chop together:
2 or 3 stalks of celery
4 stuffed olives
2/3 of a 5c. Neufchatel cheese beaten together
12 walnut meats (halves)
Pinch of salt

Mix all together and spread thin between buttered crackers or thin slices of buttered bread.

CLUB HOUSE SANDWICH

Put together in exactly the order given:

1 slice of buttered toast
1 lettuce leaf, spread with salad dressing
Layer of white meat (either chicken or turkey)
A few slices of cooked bacon
Sliced raw tomato
Cooked bacon
White meat
Lettuce with salad dressing
Slice of buttered toast

EGG SANDWICHES

Hard boiled eggs.

Mash the yolks, chop the whites fine, stir together and season with salad dressing and small amount of chopped parsley.

PEANUT BUTTER

Makes a good filling for sandwiches.

SARDINE SANDWICHES

Buy best canned sardines, rub them to a paste, season with salad dressing, and use for sandwich filling.

Meats

BEEF LOAF

2 lbs. beef, chopped fine
1 cup cracker crumbs
1 or 2 eggs
½ cup milk
1 tsp. pepper
2 tsp. salt
2 tsp. sage

Mix well and press in a deep bread pan. Bake about 2 hours.

PRESSED CORNED BEEF

Buy as many pounds as desired of corned thick-rib, and put on to boil in fresh cold water. Simmer until it is very tender, let the water partly boil away, then take from the fire and let stand in the water in which it was cooked. While still warm, pick over carefully, discarding all that is poor. Place the good pieces lengthwise in a bread pan, sprinkling in pieces of fat, and press by setting a pan of the same size over the meat, and weighting heavily. (Of course a meat-press is better, but it is by no means necessary.)

PRESSED LAMB

Cook lamb as for a stew, by pouring boiling water over it and allowing it to simmer until tender. Salt well, and press in the same manner as "Pressed Corned Beef."

BOILED BEEF AND BEEF PIE

Three pounds beef cut in pieces about the size of an egg.

Cover with boiling water and let simmer, with 1 small onion, pepper and salt, until tender. Thicken with flour stirred into cold water. Beef cooked in this way makes an excellent beef pie. Use "Plain Short Cake" rule for the pie crust. Line the baking dish with crust, fill with the beef, and cover over with the crust. Bake in quick oven.

COLD ROAST BEEF

Slices of roast beef are very toothsome heated in roast beef brown gravy, which has been strongly seasoned with onion and paprika.

COLLOPS ON TOAST

1 lb. beef chopped fine.

Simmer for several hours with enough water to cover. Season with salt and a little pepper, and at the last add 1 tbsp. butter. Pour over slices of buttered toast, and serve hot. Left-over pieces of beef steak chopped fine and cooked in the same way are especially good.

STUFFING

Use:

½ cracker crumbs ½ stale bread and

Moisten with hot milk. Add 1 egg well beaten, and season with butter, salt, pepper and chopped onion. If sage is preferred, omit the onion.

MINCED LAMB

1 pt. milk heated in double boiler

2 tbsp. flour stirred into 2 tbsp. melted butter

Add to hot milk and season with salt, pepper and onion. When thick like cream, pour it over finely chopped lamb (left from roast) and add a little chopped parsley. If wished, pour into ramekin dishes, cover with cracker crumbs soaked in melted butter, and brown in oven by setting dishes in pan of hot water. Add a sprinkling of flour, roll and bake in quick oven.

MEAT ROLL

Make a rich baking powder biscuit dough and roll it out ¼ inch thick. Spread chopped cold beef or lamb on the dough, and sprinkle with pepper, salt and bake in quick oven.

SAUSAGES

Before cooking sausages run a sharp knife through the skin from end to end, and remove the skin carefully. Sausages are much nicer prepared in this way.

Miscellaneous

STUFFED PEPPERS

Remove seeds from the stem ends of 8 green peppers, being careful to keep the peppers whole. Wash thoroughly inside and out, and fill with the following:

6 ripe tomatoes, peeled and cut fine
6 crackers rolled fine
1 medium sized onion grated or chopped
2 tbsp. melted butter
A little chopped meat of any kind if wished

Pepper and salt to taste. Place the filled peppers in a dish deep enough to keep them upright, and bake.

BAKED BEANS*

Soak 1 pint beans in cold water over night. In the morning put them into fresh cold water and simmer until soft. Add ½ teaspoon soda, remove from fire and pour cold water through them. Into the bean pot put 1 tablespoon butter and pour in the beans with ⅛ pound salt pork, scalded.

Mix 1 tsp. salt
½ tsp. mustard
1 tbsp. molasses
¼ cup sugar

Dissolve with hot water and pour over the beans. Add enough more hot water to cover them, and keep them covered until the last hour. Bake 8 hours or longer.

*Kidney beans are very fine cooked in this way.

ESCALLOPED OYSTERS

Butter earthen dish and put in layer of cracker crumbs (fine). Add layer of oysters, salt, pepper and butter. Alternate the two layers, having the top layer of crumbs thicker than the rest. Beat well 1 or 2 eggs, add 1 pint of milk, and pour a little over each layer of crumbs and oysters, reserving plenty for the top. Sprinkle thickly with small pieces of butter, and bake about an hour.

MINCED CLAMS

One quart clams (discard black part) chopped fine and cooked in their own liquor 8 minutes.

Pour boiling water over 3 tablespoons cornstarch rubbed into 3 tablespoons melted butter, leaving it thick. Cook in double boiler, then add the clams and season with salt, pepper, onion and chopped parsley. If the mixture is too thin add cracker crumbs to thicken slightly. It is better if left in the double boiler an hour or two, and stirred occasionally. Pour into individual dishes, cover with cracker crumbs soaked in melted butter, and place in the oven in a dish of hot water to brown the crumbs. Serve hot.

SALT FISH BALLS

(Mrs. Lincoln)

1 cup raw salt fish
1 pt. potatoes
1 tsp. butter
1 egg, well beaten
¼ saltspoon pepper
More salt if needed

Wash the fish, pick in half-inch pieces, and free from bones. Pare the potatoes and cut in quarters. Put the potatoes and fish in a stewpan, and cover with boiling water. Boil 25 minutes or till the potatoes are soft. Be careful not to let them boil long enough to become soggy. Drain off all the water; mash and beat the fish and potatoes till very light. Add the butter and pepper, and when slightly cooled add the egg, and more salt if needed. Shape in a tablespoon without smoothing much, slip them off into a basket, and fry in smoking hot lard 1 minute. Fry only five at a time, as more will cool the fat. Drain on soft paper.

THICK CREAM SAUCE FOR CROQUETTES

1 pt. hot milk
2 tbsp. butter
4 heaping tbsp. flour
½ tsp. salt
Pepper, onions, chopped parsley

Melt the butter, stir in the flour slowly, thin with a little of the milk, and add to the milk in double boiler. Season. The sauce should be very thick, almost like a drop batter.

CROQUETTES

Chop cooked meat fine—chicken, veal, mutton, lamb, beef or turkey. Pour hot cream sauce over it and allow it to cool, then shape into croquettes. Roll in fine cracker crumbs, then in beaten egg, lastly in cracker crumbs, and fry in smoking hot fat. Drain on paper.

NOTE:—Place croquettes on skimmer, or in croquette basket and plunge into the fat, leaving them until they are a delicate brown.

FRIED OYSTERS

Select large oysters and roll in fine cracker crumbs. Dip each oyster into beaten egg, roll again in cracker crumbs, and fry in well-buttered frying pan.

FANCY ROAST

To 1 pint oysters add 1 cup cold water. Cook until the edges of the oysters are well curled and season with pepper, salt and butter. Have ready buttered toast, place the oysters on the toast and pour the liquor over it.

PLAIN OMELET

Beat together 4 eggs with ½ teaspoon salt, a little pepper and ¼ cup milk. Pour into hot, well-buttered frying pan. Shake vigorously on hottest part of stove until it begins to thicken. Run a knife all around the edge of the pan to free the egg from the pan, fold over like a wallet and serve at once.

To make cheese, ham, or jelly omelet, just before folding over, spread plain omelet with 3 tablespoons grated cheese, or 3 tablespoons chopped, cooked ham, or any kind of jelly.

SCRAMBLED EGGS

Beat 4 eggs with a little salt and pepper. Add ½ cup of milk, turn into a well-buttered saucepan and stir over a hot fire until thickened.

CLAM FRITTERS

1 pt. fresh clams
2 eggs
Clam liquor
Milk
1 tsp. salt
⅛ tsp. pepper
1 tbsp. melted butter
Flour
2 tsp. baking powder

Drain clams, discard black part and chop remainder fine. Pour clam liquor into measuring cup, and add milk sufficient to make 1 cup of liquid. Mix ingredients and add flour to make a batter thick enough to hold together while it is dropped into smoking hot fat. Drain on paper.

FISH SOUFFLE

One piece salt fish, 5 by 3 inches, washed and soaked over night. In the morning remove bones, chop fine, and cook with 3 gills milk in double boiler. Thicken with 1 tablespoon flour wet with cold milk, the yolks of 3 eggs, and piece of butter half the size of an egg. Take from the fire, fold in beaten whites of eggs and pour into buttered dish. Bake in hot oven until it rises and browns. Serve at once.

CHEESE SOUFFLE

(Mrs. Lincoln)

Put 2 tablespoons of butter in a saucepan; add 1 heaping tablespoon of flour. When smooth add ½ cup of milk, ½ teaspoon of salt, and a few grains of cayenne. Cook 2 minutes. Add the yolks of three eggs, well beaten, and 1 cup of grated cheese. Set away to cool. When cold, add the whites, beaten to a stiff froth. Turn into a buttered dish and bake 25 or 30 minutes. Serve immediately.

SHRIMP WIGGLE

2 tbsp. butter
2 tbsp. flour
1 pt. milk
½ tsp. salt
½ saltspoon pepper

Heat the butter, then add the flour. When well mixed add the milk gradually and cook in double boiler until it thickens. Add 1 can of shrimps without the liquid, and 1 can of French peas, after straining off the water. Cook until the shrimps are tender, and serve on hot buttered toast, either bread or crackers.

MACARONI AND TOMATO

Cook ¼ pound macaroni as for "Macaroni and Cheese." Butter pieces of stale bread and place them in a buttered pudding dish. Pour over these the macaroni mixed with 1 can of tomatoes. Season with pepper, salt, butter and 1 tablespoon sugar. Bake 1 hour in moderate oven.

MACARONI AND CHEESE

¼ lb. macaroni 3 pts. boiling salted water

Boil until macaroni is soft, drain in a colander, and pour cold water through it to keep it from sticking. Put in a buttered baking dish enough to cover bottom of dish, sprinkle over with grated cheese, add another layer of macaroni, and continue to alternate. Cover with a white sauce made with 1½ cups hot milk 1 tbsp. flour

1 tbsp. butter ½ tsp. salt

Mix 2/3 cup of fine cracker crumbs, 1/3 cup melted butter, and grated cheese to taste. Sprinkle over top of macaroni and cheese and set in oven to brown.

CRACKERS AND CHEESE

Spread half crackers with butter, pepper, salt, mustard and small pieces of cheese. Put in a buttered pudding dish and cover with milk. Bake about half an hour.

TOMATO TOAST

1½ pts. unseasoned tomato

Heat and add pepper, salt, butter and 2 tablespoons sugar. Break 2 eggs into the hot tomato, and as soon as the white of the egg sets pour over slices of hot, buttered toast.

CHEESE TOAST

1 pt. milk thickened with 1 rounded tbsp. flour.

Season with salt, pepper, grated cheese and ½ teaspoon mustard dissolved in milk. Cook in double boiler until cheese is melted, and serve at once on hot buttered toast.

FRENCH TOAST

Beat together thoroughly:

2 eggs ¼ tsp. salt
4 tsp. sugar

Add 1½ cups milk and stir. Dip slices of stale bread into the mixture and fry brown in hot, buttered frying pan.

MILK TOAST

Toast slices of stale bread slowly until they are well dried through. Heat milk, add butter and a little salt, and pour over the (buttered) toast.

CREAM TOAST

1 pt. milk thickened with 1 heaping tbsp. flour

Cook in double boiler (to prevent scorching) until it thickens, and season with salt and butter. Pour over buttered toast.

NOTE:—This is good, not only for cream toast, but is used for Dried Beef in Cream, Creamed Codfish, etc.

DUTCH CHEESE

Put sour milk in a pan on the back of the stove and scald it until the curd has separated from the whey. Strain at once through cheesecloth, and salt it to taste. Add a pinch of sage if the flavor is liked.

LYONNAISE POTATOES

Cut cold boiled potatoes into small cubes. Fry 1 or 2 chopped onions in butter, add the potato, and stir carefully to prevent breaking. Add a little chopped parsley and season with pepper and salt.

Raw potatoes may also be used for Lyonnaise potatoes, following the same directions, but they must be stirred often to prevent burning.

POTATO OMELET

To 1 large cupful of mashed potatoes add ½ cup sweet milk, 1 tablespoon butter, 2 tablespoons bread crumbs, 1 teaspoon chopped parsley, salt and pepper to taste, yolks of 3 eggs, and lastly the whites of the eggs beaten stiff. Pour into a buttered dish, cover with thin layer of bread crumbs. Over these sprinkle a little salt and pepper and dots of butter. Brown in a brisk oven and serve at once.

WELSH RAREBIT

1 cup milk
¼ lb. cheese grated or cut in small pieces
½ tsp. salt
¼ tsp. mustard
Small dash of cayenne
1 tsp. flour
1 tsp. butter
1 egg, well beaten

Mix all the dry ingredients and heat. Heat milk in double boiler and add to cheese; then return to double boiler and cook until cheese is melted. Add the beaten egg, and butter and remove almost immediately from fire. Serve at once on crackers or toasted bread.

Pickles

GREEN TOMATO PICKLE

1 peck tomatoes
1 head cabbage
8 medium-sized peppers (have two of them red)
2 lbs. mustard seed
1 tbsp. each of cloves, cinnamon and allspice
4 good sized onions
2 lbs. light brown sugar

Slice the tomatoes the night before, and cover with a cupful of salt. In the morning drain through a colander and chop fine. Boil mustard seed in a weak vinegar for 5 minutes, drain and add to pickle. Add other vegetables chopped fine. Put spices in a thin bag and boil them with the sugar in 2½ qts. vinegar for 15 minutes, then pour the vinegar over the mixed pickle and boil from 20 to 30 minutes. Seal tight in fruit jars. Makes about 7 qts.

RED TOMATO PICKLE

18 large ripe tomatoes
1 large onion
2 green peppers (remove seeds)
1 cup sugar
½ tsp. each of cloves, cinnamon and allspice (in a small cloth bag)
2½ cups vinegar
2 tbsp. salt

Simmer 2 or 3 hours.

POTTSFIELD PICKLE

1½ qts. green tomatoes
1½ qts. ripe tomatoes
1½ qts. cabbage
1½ qts. onions
3 red peppers
2 bunches celery
½ cup horse-radish

Chop all quite fine and strew ¾ cup salt over, and let stand over night. In the morning add 1½ qts. vinegar, 1 pt. sugar, 1 teaspoon cinnamon, ½ cup mustard seed. Boil 20 to 30 minutes.

TOMATO KETCHUP

½ bushel tomatoes
2 qts. onions
*1 qt. peppers
2 qts. vinegar
2 cups sugar
1½ cups salt
1 tsp. cayenne pepper
1 tbsp. white pepper
2 tbsp. mustard
2 tbsp. cinnamon

Stew the tomatoes, onions and peppers together until soft. Then sift, add the other ingredients, and boil slowly. Skim. Let boil away about one-third, then bottle.

*Unless liked very strong, remove pepper seeds.

MUSTARD PICKLES

1 qt. small cucumbers
1 qt. butter onions
1 qt. sliced celery
1 qt. tender string beans
2 qts. cauliflower, cut in sections
6 green peppers, sliced

Put the vegetables into a weak brine and leave them over night. In the morning scald in the same brine. It is better to keep the cauliflower by itself to prevent over cooking. Drain the vegetables carefully. Prepare a dressing by mixing:

6 tbsp. ground mustard
1 tbsp. turmeric*
1½ cups sugar
1 cup flour with a little cold vinegar, stirring it into 2 qts. boiling vinegar

When it comes again to the boiling point put in the vegetables and let them heat through in the dressing. The other vegetables may be canned in weak vinegar if they mature before the cauliflower is ready.

*Turmeric may be procured at the druggist's.

PEPPER HASH (PICKLE)

12 green peppers
12 red peppers
Remove seeds
12 onions

Chop. Over the peppers pour boiling water and let stand 5 minues. Drain well. 1½ pts. vinegar, 1½ cups sugar, 4 dessert spoons of salt. Boil all together 10 or 15 minutes, and can.

BORDEAUX SAUCE

2 gal. chopped cabbage
1 gal. chopped tomatoes
1 doz. small onions
1 oz. allspice
1 oz. pepper
1 oz. cloves
2 gills salt
½ oz. white mustard seed
1 oz. whole celery seed
1¾ lbs. sugar
1 gal. vinegar

Mix and boil 15 minutes. Set on back of stove and let simmer 2 or 3 hours.

CORN SALAD (PICKLE)

18 large ears, or 9 cups of corn
1 head cabbage, chopped
4 red peppers chopped (remove seeds)
¼ lb. ground mustard
½ cup salt
2 cups sugar
2 qts. vinegar

Mix thoroughly and boil 1 hour. Can and seal while hot. Makes about 4 quarts.

SWEET TOMATO PICKLE

1 peck green tomatoes, washed and sliced

Over these strew 1 cup salt and let it stand over night. Drain in the morning and add:

2 qts. water
1 qt. vinegar

Boil 15 or 20 minutes, drain; then return to the kettle.

Add:
1 qt. vinegar
2 lbs. brown sugar
2 tbsp. each of ground clove, ginger, mustard and cinnamon

Cook slowly half an hour. If liked, the spices may be tied up in small bags and removed from the pickle just before canning.

Doughnuts and Cookies

SOUR MILK DOUGHNUTS

2 eggs, beaten light
1½ cups sugar
1 cup sour milk
½ tsp. soda
½ tsp. cinnamon
¼ tsp. salt

Sift 4 level teaspoons baking powder with 1 cup flour and stir in thoroughly. Add 1 tablespoon warm fat from the frying kettle. Add flour until the dough is thick enough to shape into doughnuts, using it as thin as can be handled.

SWEET MILK DOUGHNUTS

Make the same as sour milk doughnuts only substitute sweet milk for sour, and omit the soda.

In using either rule, 1, 2 or 3 eggs may be used with satisfactory results.

RAISED DOUGHNUTS

2 cups milk
½ cup sugar
½ yeast cake

Stir in enough flour for a batter and let it rise. Add:

1 egg
1 cup sugar
2 large spoons of lard
¼ tsp. salt
½ tsp. cinnamon
½ tsp. soda

Flour to make a smooth dough. Let it rise over night. In the morning shape into doughnuts and let them rise on the molding board. Fry in hot fat.

BANANA FRITTERS

1 egg
½ cup milk
1 tsp. baking powder
¼ tsp. salt
1 cup flour
2 bananas, sliced

Drop into very hot fat from a teaspoon.

SAUCE FOR SAME

1 cup water
1 cup sugar

Boil together 5 minutes. Thicken slightly with cornstarch, flavor with vanilla and color with pink gelatine.

CATERERS' COOKIES

½ cup butter
1 cup sugar
2 eggs
1½ cups flour
1 tsp. baking powder
1 tbsp. cream or milk
¼ tsp. soda
Very little nutmeg

Lift cookies from the board with griddle cake turner to prevent breaking.

PLAIN COOKIES

1 cup sugar
½ cup butter
1 tsp. lemon extract
1 egg
½ cup milk
1 tsp. baking powder

Add flour to mix thin. Vary, if wished, by adding either raisins, currants or citron.

SOUR MILK COOKIES

2 cups sour milk
1 cup butter
2 cups sugar
2 tsp. soda
1 tsp. lemon extract
1 cup currants

Mix soft as can be handled, and sift sugar over before baking. Bake in quick oven.

CHOCOLATE COOKIES

1½ cups sugar
½ cup butter
1 tsp. vanilla
1 egg
½ cup milk
1 tsp. baking powder
2 tbsp. Barkers Hasty Lunch Chocolate

Flour to make thick enough to roll out.

MOLASSES COOKIES

1 cup sugar
1 cup molasses
1 cup butter
1 cup boiling water
2 tsp. soda
¼ tsp. salt
½ tsp. ground cloves
½ tsp. cinnamon

Flour to mix as thin as can be handled. Roll quite thin.

GINGER WAFERS

1 cup sugar
1 cup butter
1 cup molasses
½ cup made coffee
2 tsp. soda
2 tsp. ginger
Flour to mix quite firm

Roll thin, cut with small-sized cooky cutter, and bake in quick oven.

HERMITS

3 eggs
1½ cups sugar
1 tbsp. molasses
½ cup melted shortening
½ cup sweet milk
1 cup chopped raisins
1/3 tsp. each of cloves, cinnamon, allspice and nutmeg
3 tsp. baking powder
Flour to make a thin dough

Turn out on molding board, press thin with the hand, cut into squares instead of using cooky cutter. (This saves working over the small pieces of dough.) Lift with griddle cake turner, and place in large (buttered) cooky tin to bake. To prevent Hermits (or cookies) from hardening, place in a crock while warm and cover immediately.

Cake

(See Bread Note)

"King Arthur" flour is equally good for bread and for pastry, and this does away with the necessity of having two kinds of flour in the house.

DAISY HILL CAKE

1 cup sugar
½ cup butter
1 tsp. lemon extract
3 eggs
½ cup milk
1¼ cups flour
1¼ tsp. baking powder

Mix in the order given

DELICIOUS CAKE

1½ cups sugar
¾ cup butter
4 eggs
1 tsp. lemon
½ cup milk
½ cup cornstarch
1½ cups flour
2 tsp. baking powder

This makes 1 large loaf. If preferred, bake in 2 small loaves.

ANGEL CAKE

Sift together three or four times:

1 cup sugar
2/3 cup flour
½ tsp. cream of tartar
Pinch of salt

Add whites of 5 eggs beaten stiff. Flavor.

YELLOW FROSTED CAKE

½ cup butter
1½ cups sugar
1 tsp. lemon
1 cup milk
2 cups flour
2 tsp. baking powder
Whites of 3 eggs, beaten stiff

FROSTING FOR SAME

Yolks of 2 eggs

Stir in enough powdered sugar to spread and add 1 teaspoon vanilla.

FOR THE CHILDREN

½ cup butter
1 cup sugar
2 eggs
¾ cup milk
2 cups flour
2 tsp. baking powder
1 tsp. lemon extract

Bake in large, shallow pan.

CHOCOLATE FROSTING

Boil together 1 cup sugar, ¼ cup cold water, 1 square chocolate and butter size of walnut for 2 minutes. Remove from fire, add 1 teaspoon vanilla, beat until it begins to thicken slightly, and spread at once before it hardens.

Over chocolate frosting spread white frosting, as follows:

Whites of 2 eggs beaten stiff, 2 cups confectioners' sugar and dessertspoon hot water. Stir thoroughly and flavor with ¼ teaspoon each lemon and vanilla. When smooth and creamlike spread.

JELLY ROLL

1 cup sugar
3 eggs
½ tsp. lemon
Pinch of salt
3 tbsp. milk
1 cup flour
1 tsp. baking powder

Bake about 15 minutes in cooky pan 10 by 16 inches. Turn out immediately upon a cloth, spread at once with jelly, and roll, using the cloth to roll the cake into shape, as it prevents breaking. If preferred, roll the cake immediately upon its removal from the oven and whenever any is used, unroll, spread with jelly and roll again. In order to make it look like bakers' jelly roll, trim with a sharp knife down each long edge before rolling.

RIBBON CAKE

1 cup butter
2 cups sugar
4 eggs
1½ tsp. lemon
1 cup milk
4 cups flour
4 tsp. baking powder

Bake in three large, shallow pans, leaving two parts plain. To the third part add 2 teaspoons molasses, 1 cup currants or raisins, 1 teaspoon each of cloves, nutmeg and cinnamon. Put the sheets together while warm, the dark one in the middle, with jelly. Cover with white frosting.

SMALLER RIBBON CAKE

½ cup butter
1½ cups sugar
3 eggs
1 tsp. lemon
½ cup milk
2 cups flour
2 tsp. baking powder

To one-third of the dough add ½ teaspoon each of cinnamon, clove and nutmeg, 2 tablespoons molasses and ½ cup fruit. Bake in round tins. Put together while warm, the dark part in the middle, with tart jelly between the layers.

DATE CAKE

1 cup sugar
1/3 cup butter
2 eggs
½ cup milk
2 cups flour
2 tsp. baking powder
1 cup dates, stoned and rolled in flour

NUT CAKE

½ cup butter
1 cup sugar
2 eggs
½ cup milk
1 tsp. vanilla
2 cups flour (scant)
2 tsp. baking powder
1 cup shopped nut meats

Frost and decorate with halves of English walnuts.

BANNER CAKE (Chocolate)

Dissolve ½ cup "Barkers Hasty Lunch Chocolate" in 5 tablespoons hot water. Cream together 1½ cups sugar and ½ cup butter. Add

1 tsp. vanilla
4 eggs, very well beaten
½ cup milk
1½ cups flour
2 tsp. baking powder

Sift flour and baking powder together, turn about half of it into the mixture and stir thoroughly. Add the melted chocolate and stir again, then add remainder of flour.

SOUR MILK CAKE

1 cup sugar
½ cup butter
2 eggs
1 tsp. flavoring
½ cup sour milk
¼ tsp. soda (saleratus)
1 cup flour

LIGHT CAKE

1 cup sugar
¼ cup butter
2 eggs
1 tsp. flavoring
½ cup milk
1¼ cups flour
1¼ tsp. baking powder

COCOA CAKE

½ cup butter
2 cups coffee sugar, creamed together
2 eggs
1 tsp. vanilla
1 tsp. soda
1 cup sour milk
1½ cups flour
½ cup Barker's Hasty Lunch Chocolate

CAKE WITH ORANGE FILLING

1 cup sugar
½ cup butter
2 eggs
2/3 cup milk
2 cups flour
2 tsp. baking powder

Bake in ribbon cake tins

ORANGE FILLING

Juice of 1 orange with a little of the rind
1 apple, grated
1 cup sugar
1 tsp. cornstarch
1 egg

Cook in double boiler until it thickens.

CREAM CAKES

1 cup boiling water poured on to ½ cup butter.

Bring to a boil and add 1 cup flour and pinch of salt. Let it boil 5 minutes, beating all the time. When partly cooled, add 3 well-beaten eggs, soda size of a pea, and ½ teaspoon lemon extract. Bake in a quick oven about 30 minutes. This makes 1 dozen.

CREAM FILLING

1 pt. milk
2 eggs
1 cup sugar
3 tbsp. flour
Salt

Flavor to taste. Cook in double boiler. If preferred, fill cakes with whipped cream.

CREAM CAKE FILLING

"Shells" may be bought at a caterer's if ordered in advance. A very nice filling is made by first using a teaspoon of raspberry jam, then filling the cavity with whipped cream, which has been sweetened, and flavored with vanilla.

RAISIN CAKE

1 cup sugar
½ cup butter
1 tsp. cinnamon
1 tsp. nutmeg
½ tsp. cloves
½ tsp. allspice
½ cup molasses
½ cup sour milk
1 tsp. soda
2 eggs
3 cups flour
1 cup raisins, chopped or cut in halves
½ cup preserved orange peel and citron together

SPONGE CAKE

1 cup sugar
2 eggs
Pinch of salt
1 tsp. lemon
1 cup flour
1 tsp. baking powder
½ cup boiling milk

Mix in the order given.

RICH FRUIT CAKE

1 cup butter
1 cup sugar
2 cups flour
6 eggs
1 tsp. mace
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. allspice
¼ tsp. cloves
2 lbs. raisins
1 lb. currants
½ lb. chopped citron
½ lb. chopped figs
½ lb. dates cut in quarters
½ lb. prunes, cooked to seed easily
1 cup chopped nut meats

Drain the prunes and flour them thoroughly. Mix fruits into the dough with the hands, reserving enough dough to cover the bottom of the baking tin, and a little to spread over the top of the cake. This rule makes 1 large loaf or 2 medium-sized ones. Bake in deep, oblong tins for 2 hours. The first hour the oven should be very moderate, allowing the cake to warm through. Then increase the heat of the oven somewhat, but do not have a quick oven at any time. If needed towards the last, cover the cake with paper to prevent burning.

CHOCOLATE CAKE

2 cups sugar
½ cup butter
1 cup sour milk
3 eggs
2½ cups flour
2½ tsp. baking powder
1 tsp. vanilla
½ cake chocolate melted over hot water

Add chocolate last thing before putting into oven. Bake in layers.

FILLING FOR SAME

1 cup water
1 cup sugar
2 squares chocolate
3 tbsp. cornstarch

Cook in double boiler, and when cool add 1 teaspoon vanilla. Spread between the layers. Cover top with white or chocolate frosting.

LADY BALTIMORE CAKE

1 cup butter
2 cups sugar
creamed together
Yolks of 8 eggs and 1 whole egg
⅛ tsp. salt
¾ cup milk
Bake in 3 layers.

3¾ cups flour, and 4 tsp. baking powder
sifted together 4 times
Alternate flour and milk
Whites of 8 eggs
1 tsp. vanilla last

FILLING

2 cups sugar
1/3 cup boiling water
Boiled together until it hairs

Pour it over whites of 2 eggs beaten stiff. Add:

1 cup chopped walnuts
1 tbsp. lemon juice
1 cup chopped candied cherries

Cover top of cake with boiled frosting.

NOTE:—This receipt is given because it has created so much comment and has been, in many cases, difficult to procure.

APPLE CAKE

One and one-half cups fresh apple, cut quite fine and simmered in 1 cup molasses 1 hour, or until transparent.

For the Cake

½ cup sugar
½ cup butter
1 egg
1½ cups milk
Baking powder*
¼ tsp. each of all kinds of spice, and flour to make it quite thick

*Use 1 teaspoon baking powder for each cup of flour.

PORK CAKE

2 cups salt pork, chopped very fine
2 cups boiling water poured over the chopped pork
2 cups molasses
Flour to make it quite firm
1 cup sugar
1 tsp. soda
2 tsp. cinnamon
2 tsp. cloves
3 cups currants

FLUFFY CAKE

¾ cup butter
2 cups sugar
4 eggs
1½ tsp. flavoring
1 cup milk
3 cups flour
3 tsp. baking powder

Bake in large, shallow tin.

HONEYMOON CAKE

½ cup butter
1 cup brown sugar
2 eggs
½ cup molasses
1 tsp. clove or cinnamon
½ cup milk
2½ cups flour
2½ tsp. baking powder
1 cup raisins

ORANGE CAKE

1 cup sugar
2 eggs
1 tbsp. melted butter
½ cup milk
1¼ cups flour
1¼ tsp. baking powder
1 tbsp. orange juice and a little of the rind, grated

ORANGE CREAM FOR FILLING

Put in a cup the grated rind of ½ and the juice of 1 orange, 1 tablespoon lemon juice, and fill cup with cold water. Strain and heat in double boiler. Add 1 tablespoon cornstarch wet in cold water. Stir until thick, then cook 10 minutes, stirring occasionally. Then add yolk of 1 egg, beaten; 2 heaping tablespoons sugar, 1 teaspoon butter, and cool. Frost cake with ½ cup confectioners' sugar, moistened with orange juice.

CHOCOLATE CAKE, commonly given under the name of

DEVIL'S FOOD

1 cup sugar
1 tbsp. butter
creamed together
1 egg
1 level tsp. soda, dissolved in a little hot water
½ cup sour milk
1 cup flour
2 squares melted chocolate
1 tsp. vanilla
¼ cup sour milk
½ cup flour

Put together exactly as given. Bake in 2 round tins, and use the following for filling and frosting:

2 cups confectioners' sugar
1 tbsp. butter creamed together, and moistened with 1 teaspoon vanilla and a little milk or cream.

SPICED CUP CAKES

1 cup sugar
½ cup butter
2 eggs
1 tsp. cinnamon
1 tsp. nutmeg
½ tsp. cloves
1 cup milk
2¼ cups flour
2¼ tsp. baking powder
½ tsp. salt
1 cup currants or raisins

Bake in muffin tins.

ELECTION CAKE

3 cups of bread dough after it is cut down from the first rising
1 cup sugar
½ cup butter
1 egg
½ tsp. soda
½ tsp. cinnamon
½ tsp. nutmeg
¼ tsp. allspice
⅛ tsp. cloves
1 cup currants or chopped raisins

Mix it together thoroughly with the hand and let it rise until light. Stir it down and pour into a greased bread tin. Let it stand in a warm place half an hour, then bake like bread.

SOFT GINGERBREAD

1 cup molasses
1 cup sour milk
½ cup shortening (melted)
1 egg
2 cups flour
Salt
1 tsp. soda
½ tsp. cinnamon
¼ tsp. ginger
1 tsp. baking powder

Bake in large, shallow tin.

WHIPPED CREAM CAKE

For whipped cream cake, use sponge cake receipt, and bake in two layer tins. A cake that contains no butter is better for use with cream or with jelly.

RULE FOR WASHINGTON PIE OR LAYER CAKE

2 eggs well beaten
1 cup sugar
1 tsp. lemon
¼ cup butter (scant) melted
½ cup milk
1¼ cups flour
1¼ tsp. baking powder

FILLING AND FROSTING

1 cup confectioners' sugar
1 tsp. vanilla
1 sq. (less if desired) melted chocolate or 3 tablespoons Barker's Hasty Lunch Chocolate dissolved in a little hot water

Moisten with milk until of the consistency of cream, and spread.

CAKE NOTES

Before beginning to make a cake, always have baking tin ready. Grease it well with lard instead of butter, and cover the grease with flour. This prevents the cake from sticking to the tin.

Nearly all cake receipts call for yolks and whites of eggs

beaten separately. This is unnecessary. Beat the eggs without separating, as long as it takes to beat the whites alone, to a stiff froth, and the results are quite as good.

The above receipts call for butter in every case, but part lard (½ or 1/3) may be substituted for all butter, with apparently no difference in the cake.

Cream butter and sugar together with the hands.

Mix cakes in the following order:

Sugar and butter creamed
Flavoring
Eggs
Milk
Flour and baking powder

Additional Fillings and Frostings

FIG FILLING

½ cup figs
½ cup raisins chopped fine

Add enough boiling water to make a smooth paste. Makes 1 filling.

TUTTI FRUTTI FILLING

¼ cup figs
¼ cup prepared cocoanut
¼ cup walnut meats
¼ cup raisins
1 cup sugar
¼ cup water
1 white of egg

Chop the fruit very fine. Simmer the sugar and water until it threads; beat the white of the egg and pour the syrup over it, beating until smooth. Then add the chopped fruit, and spread while it is warm. This makes 2 fillings.

CREAM FILLING FOR TWO LAYERS

1 pt. milk
2 eggs
1 cup sugar
3 tbsp. flour
1 tsp. flavoring
Salt

Cook in double boiler.

CHOCOLATE JELLY FILLING

½ cup milk
¼ cup sugar
1 tsp. cornstarch
Butter size of walnut
1 tbsp. Barker's Hasty Lunch Chocolate
½ tsp. vanilla

Cook in double boiler and add vanilla after removing from fire. Watch as it cools, and when of the right consistency spread.

LEMON FILLING

Juice of 1 lemon
1 cup sugar
1 beaten egg

Cook in double boiler and when sufficiently thickened, in cooling, spread.

MAPLE CREAM FILLING

1 tbsp. water
1 cup brown sugar
¼ cup butter
1/3 tsp. vanilla
½ cup chopped nut meats

Boil about 7 minutes, stir briskly a short time, and spread before it thickens. This makes 1 filling.

FILLING FOR WASHINGTON PIE

1 cup sugar
4 tbsp. water
Beaten white of 1 egg
½ cup seeded raisins, chopped
½ cup nut meats

Boil sugar and water till clear, pour over the egg, then stir in raisins, and last, the nuts. This makes 2 fillings.

CREAM FILLING

1 tbsp. flour beaten into ½ cup milk

Pour into double boiler with ¾ cup sugar. Stir until it thickens, then add 1 egg beaten slightly and the juice of ½ lemon, and ½ orange.

MOCHA FILLING OR FROSTING

1 cup confectioners' sugar
1 tbsp. butter
1 sq. chocolate, melted
1 tsp. vanilla

Add hot coffee to thin, and spread.

APPLE FILLING OR FROSTING

One large, sour apple, grated; white of 1 egg, beaten foamy; granulated sugar to taste. Beat all together. When used as a frosting it is nice sprinkled over with a small amount of cocoanut.

ORANGE FROSTING

1 cup of confectioners' sugar

Moisten with clear orange juice.

COCOANUT FROSTING FOR WASHINGTON PIE OR FOR CAKE

1 cup sugar ¼ cup water

Boil together until it spins a heavy thread. Pour immediately over the white of 1 egg beaten stiff, stirring constantly. When partially cool, stir in ¼ cup cocoanut, and spread on the cake while still soft. As soon as spread, dust thickly with cocoanut.

CHOCOLATE FROSTING

White of 1 egg beaten stiff. Add 1 square melted chocolate, 1 teaspoon vanilla, and powdered sugar to make it of the proper consistency. Spread, using the frosting as thin as can be used.

PLAIN FROSTING

2 tbsp. boiling water ½ tsp. flavoring

Stir in confectioners' sugar until right to spread. Dip a silver knife in hot water to spread this or any frosting used.

DELICIOUS FROSTING

White of 1 egg beaten stiff 1 tsp. hot water
1 cup powdered sugar

Stir together thoroughly and flavor to taste.

BOILED FROSTING

1 cup granulated sugar White of egg beaten stiff
¼ cup water

Boil sugar and water together without stirring 3 minutes. Pour over the egg and beat until light and creamy. When partially cooled spread on the cake.

CARAMEL FROSTING

1 cup brown sugar ¼ cup milk

Boil until it threads, add 1 teaspoon butter, and flavor with vanilla. Stir a short time, and spread.

COFFEE FROSTING

1 cup confectioner's sugar 1 scant tsp. cream

Add strong coffee until it is right to spread.

Puddings and Desserts

QUEEN OF PUDDINGS

1 qt. milk
1 pt. bread crumbs
4 eggs (yolks)
1 cup sugar
Butter size of an egg

Bake and when cold spread with a tart jelly. Beat whites of eggs to a stiff froth, add ½ cup powdered sugar, flavor, and spread on the pudding. Brown in the oven.

COCOANUT CRUMB PUDDING

Put 1 pint bread crumbs from center of loaf with 1 cup prepared cocoanut in buttered pudding dish. Cover with 1 pint milk and let stand 1 hour. Beat yolks of 4 eggs with 2/3 cup sugar, and add to this another pint of milk. Pour over the softened crumbs, add 2 tbsp. melted butter, ⅛ teaspoons salt, 1 teaspoon lemon extract, and blend all carefully together. Bake, standing in pan of hot water as custard, in moderate oven until firm almost to center. When cool, cover with meringue made from stiffly beaten whites of 4 eggs, to which add ¼ cup powdered sugar and ½ teaspoon lemon. Brown delicately in oven. Serve hot or cold.

INDIAN PUDDING

Stir 4 tablespoons Indian meal into 1 cup molasses. Pour into 1 quart hot milk, and add

½ cup sugar
1 tsp. cinnamon
Pinch of salt
Small piece of butter

Scald all together and cool. Then add 2 beaten eggs, and bake 3 hours. When it begins to brown, pour ½ cup milk over the pudding. Serve hot with sugar and cream or with a pudding sauce.

SNOW PUDDING

Three tablespoons cornstarch stirred into a little cold water. To this add

1 pt. boiling water ½ cup sugar

Add the whites of 3 eggs, beaten stiff. Cook in double boiler and when thick, pour into dish to cool. Add ½ teaspoon lemon or orange extract.

SAUCE TO SAME

Yolks of 3 eggs 1 large cup milk
½ cup sugar

Cook in double boiler. Flavor.

STEAMED PUDDING

1 cup molasses 1 tsp. cloves
1 cup suet, chopped fine 1 tsp. cinnamon
1 cup sweet milk ½ tsp. allspice
1 cup raisins ½ tsp. nutmeg
2½ cups flour (pastry) 1 tsp. soda

Steam about 3 hours. Serve hot, with the following sauce, or with hard sauce:

½ cup butter 2 eggs, well beaten
1 cup sugar 2 tsp. vanilla

Beat the butter and sugar to a cream and add the eggs. Beat all together in double boiler. This pudding will keep for a long time in cold weather, and can be re-steamed when needed.

CHOCOLATE PUDDING

1 cup cracked crumbs 1 sq. chocolate
1 cup sugar 1 egg
1 pt. scalded milk Pinch of salt

Melt the chocolate in scalded milk with crumbs. Bake 1½ hours. Serve hot with pudding sauce.

APPLE PUDDING

Fill a buttered pudding dish nearly to the top with sliced apples. Pour over this a batter made of

1 tbsp. butter
½ cup sugar
1 egg
½ cup milk
1 cup flour
1 tsp. baking powder

Bake in a moderate oven. Serve with sugar and cream or with a pudding sauce.

APPLE DUMPLING

Fill buttered pudding dish 2/3 full of apples, pared and sliced. Mix together thoroughly

1 cup flour
1 tsp. baking powder
½ tsp. salt
1 tsp. sugar
¼ cup butter

Add ½ cup milk, and roll, or pat with the hands until it is right to fit the top of the pudding dish. Bake.

PUDDING SAUCE

1 cup sugar
1 heaping tbsp. flour

Stirred together. Pour in boiling water, stirring constantly, until it is the desired consistency. Flavor with vanilla.

RICE PUDDING

Cook ½ cup of well-washed rice in double boiler until it becomes softened. Drain, add ¾ cup sugar, pinch of salt, 1 egg, and 1 quart milk. Bake slowly about 2 hours.

PLAIN SPICED PUDDING

½ cup butter
1 cup sugar
1 egg
2/3 cup sour milk
1 tsp. soda
1½ cups flour
Pinch of salt
½ tsp. each of cinnamon, clove and allspice

Bake like any cake, and eat while warm. Whatever is left may be steamed.

SAUCE FOR SAME

Cream together 1 cup sugar and 1 tbsp. butter. Add 1 tsp. vanilla. Add the beaten yolks of 2 eggs, and last the whites of the eggs, beaten firm.

COLD CABINET PUDDING

Soak ¼ box of gelatine in ¼ cup cold water until soft. Beat yolks of 3 eggs and 3 tablespoons sugar with pinch of salt. Over this pour 1 pint hot milk and cook in double boiler until slightly thick. Add gelatine and when cool flavor strongly with lemon. Decorate a quart mold with candied cherries. Put in alternate layers of lady's-fingers, macaroons, cherries and custard. Let cool. Use ¼ pound each of lady's-fingers, macaroons, and candied cherries.

DOWN-EAST PUDDING

Butter pudding dish well and cover bottom of dish with sliced apples, sugared and sprinkled with small pieces of butter. Cover with layer of bread crumbs, sprinkled with a little cinnamon. Alternate the layers, having the crumbs on top. Over this pour a custard (uncooked) made of 1 pint milk, 2 eggs, pinch of salt, and ½ cup sugar. Bake slowly 2 hours. To be eaten hot with pudding sauce.

This pudding may be varied by using some other kind of fruit. If a large pudding dish is used double the amount of custard.

CRACKER CUSTARD PUDDING

1 qt. milk
3 crackers, rolled fine
4 eggs
1 cup sugar
1 tsp. lemon
Pinch of salt

Bake in moderate oven until it is all hardened, except a small place in the centre, which will harden in cooling.

POMPADOUR PUDDING

1 qt. milk
3 tbsp. cornstarch
3 eggs (yolks)
½ tsp. lemon extract
1 cup sugar

Scald milk and add cornstarch, beaten yolks and sugar. Stir well and cook in double boiler until it thickens. Pour into pudding dish and frost with:

1 sq. chocolate
½ cup sugar
4 tbsp. milk
Whites of 3 eggs

Melt chocolate in milk and add sugar and beaten whites of eggs.* Spread over pudding and place in hot oven to set the whites of the eggs.

*Add few drops of vanilla.

PINEAPPLE TAPIOCA

Boil ½ cup minute tapioca in 1½ pints water until clear. When cool add 1 pint canned pineapple or 1 fresh pineapple cut in small pieces and sweetened. Serve with cream.

APPLE TAPIOCA PUDDING

Cook ½ cup pearl tapioca with ¼ teaspoon salt in double boiler until transparent. Fill buttered pudding dish 2/3 full of sliced sour apples. Sweeten apples slightly, and pour over it the cooked tapioca. Bake in moderate oven until apples are very soft. Serve hot or cold, with sugar and cream.

COTTAGE PUDDING

2 eggs
¾ cup sugar
3 tbsp. melted butter
1 cup milk
2 heaping cups flour
2 tsp. baking powder
½ tsp. salt

Eaten hot with pudding sauce.

INDIAN MEAL TAPIOCA

3 cups milk, heated
2 tbsp. minute tapioca
2½ tbsp. Indian meal, stirred into 1 cup cold milk
Salt
½ tsp. cinnamon

Stir these ingredients into the hot milk and add:

1 egg
1/3 cup sugar

Bake in well-buttered pudding dish 2 hours.

SAUCE FOR SAME

Cream together ½ cup butter, 1 cup sugar and 1 teaspoon vanilla. Add 4 tablespoons of cream.

CORNSTARCH PUDDING

1 pt. milk
2 eggs
½ cup sugar
Pinch of salt
1 tbsp. cornstarch moistened with cold milk

Cook in double boiler until thickened, flavor to taste, and serve warm or cold, with sugar and cream.

CHARLOTTE RUSSE

To make Charlotte russe add a little dissolved gelatine to sweetened and flavored whipped cream to keep it firm. Line a fancy dish, or individual glasses, as desired, with pieces of cake about the size of lady's fingers, cut from slices of sponge cake. Over the cake pile the whipped cream lightly.

TAPIOCA CREAM

Two and one-half tablespoons pearl tapioca covered with cold water and soaked over night. In the morning put tapioca in double boiler with 1 pint milk, ½ cup sugar and pinch of salt. Cook from 20 to 30 minutes, then add the beaten yolks of 2 eggs. Cook slightly and remove from fire. When cool beat the whites to a stiff froth and stir into the custard. Add 1 teaspoon vanilla or lemon.

FRUIT CUSTARD PUDDING

Use any canned or cooked fruit. Fill pudding dish about half full, using only a little juice. Make boiled custard, using yolks of the eggs (see directions) and pour custard over the fruit. While hot, drop the whites of the eggs, beaten stiff and sweetened, in spoonfuls over the pudding, and brown delicately in the oven. Serve cold.

SPANISH CREAM

Dissolve ½ box gelatine in 1½ pints milk 1 hour. Cook in double boiler. When very hot and gelatine is all dissolved, stir in yolks of 3 eggs beaten with ¾ cup sugar.* When done take from the stove, stir in beaten whites of 3 eggs and 1 teaspoon vanilla. Use egg beater and beat until the white of the eggs is reduced to small pieces.

COFFEE JELLY

One-half box gelatine soaked in ¼ cup cold water until soft. Add 2/3 cup sugar, 1 pint boiling-hot coffee, and cool.

NOTE:—Coffee jelly made from left-over coffee is of an inferior quality. Use extra care in preparing the coffee for jelly, using egg to clear it. Strain carefully on to the gelatine, and after stirring until it is all dissolved, allow it to settle, and strain again.

ORANGE JELLY

½ box gelatine ½ cup cold water

When soft add 1 cup boiling water and stir until dissolved. Add:

1 pt. orange juice 1 cup sugar
Juice of 1 lemon

Strain into cups or molds.

*Cook only a short time after adding yolks, otherwise it will curdle.

PRUNE WHIP

One-half pound prunes cooked until soft. Remove stones and add ½ cup sugar. Beat together until smooth, then add the whites of 4 eggs beaten to a stiff froth, and beat all together. Bake in a buttered earthen dish 20 minutes. Serve with custard made from the yolks of the eggs, or with whipped cream.

PRUNE-DATE PUDDING

Stew ½ lb. prunes until soft; stone and chop. Add ½ lb. stoned chopped dates, ½ cup of English walnut meats chopped, and ¼ cup sugar. Mix well and add the stiffly beaten whites of 3 eggs. Bake 20 minutes and serve cold with cream.

CHOCOLATE CUSTARD

1 qt. milk, heated
1 cup sugar
1 sq. chocolate
2 tbsp. cornstarch

Cook in double boiler. When thickened to the consistency of heavy cream, remove from the fire, add 1 teaspoon vanilla and pour into individual glasses. Pour through wire strainer if it is not entirely smooth. Serve cold.

CARAMEL CUSTARD

1 cup granulated sugar
1 qt. milk
5 eggs
1 tsp. vanilla

Heat milk in double boiler till it skims over. Put sugar in sauce pan over hot fire, and when it begins to melt stir constantly. When it is smooth brown syrup, stir into the milk. Beat yolks of eggs and add to mixture. Add the vanilla. Bake like any custard in pan of hot water, either as a whole, or in individual cups. When cool, make meringue of whites, and brown in oven. If preferred without the meringue, use 4 eggs for custard.

BOILED CUSTARD

1 pt. milk
*3 eggs (yolks)
½ cup sugar
Pinch of salt
½ tsp. flavoring

Heat milk in double boiler and pour it over the beaten eggs, sugar and salt. Return to double boiler and stir constantly until it begins to thicken. Remove from fire, flavor and strain.

*Two eggs may be used for the same amount of milk or 1 egg and 1 teaspoon cornstarch.

NOTE:—Boiled custard should be watched carefully, for it curdles if left to cook a moment too long. When curdling occurs, beat the custard with egg beater to restore it to smoothness.

ORANGE PUDDING

Pour cold boiled custard made with the yolks of eggs over oranges cut into small pieces. Cover with meringue made with whites of the eggs and brown slightly in the oven. If subjected to much heat oranges become bitter.

BAKED APPLES WITH CREAM

Pare large sour apples and remove cores, leaving apples whole. Place in a large, shallow pan, and fill the cavities with sugar. Pour 1 cup hot water into dish. Bake the apples slowly in order to preserve the shape. When baked soft, lift out each apple carefully with a large spoon, and arrange on a fancy dish. If any juice is left in pan, pour into cavities of the apples. Serve hot or cold with cream.

WHIPPED CREAM

Beat the cream until it is nearly thick enough to use, then sweeten to taste with powdered sugar, and flavor with vanilla. Continue to beat until it is of the desired consistency.

Vanilla flavoring is much better than lemon for whipped cream.

FRUIT WHIP

1 cup water
¾ cup orange juice
¼ cup lemon juice
3 tbsp. cornstarch
Pinch of salt
Sugar to taste
3 eggs (whites)

Put water, fruit juice and salt in double boiler. When hot thicken with the cornstarch dissolved in a little cold water, and cook 10 minutes. Add the sugar and the whites of the eggs beaten foamy. Remove at once from fire. Serve cold with a boiled custard made with the yolks of the eggs.

CUP CUSTARD

1 pt. milk
½ cup sugar
Pinch of salt
2 eggs, beaten slightly
⅛ tsp. grated nutmeg

Mix thoroughly and pour into custard cups. Grate a slight sprinkling of nutmeg over the top of each custard, place the cups in a pan of hot water, and bake in a moderate oven. Test by shaking the cup very slightly. When the custard is set all but a small place in the centre, remove from oven.

CAKE CUSTARD PUDDING

Fill pudding dish half full of pieces of stale cake, pour over this a boiled custard made with the yolks of eggs. Use whites of eggs for meringue, and brown in oven. Serve cold.

FRUIT CREAM

1 pt. thick, sweet cream
5 good-sized oranges
5 bananas
½ pineapple

Cut pineapple into small pieces. Remove pulp of oranges with orange spoon, keeping pieces unbroken, when possible. Drain the juice from both through a wire strainer, sweeten a little, then add to the cold juice half a box of gelatine dissolved in a little hot water. When jellied, beat lightly with a fork. Whip the cream very stiff and sugar to taste—3 or 4 tablespoons powdered sugar. Slice the bananas and add with the rest of fruit and jelly to the cream. Mix all together lightly with a fork and you have a most delicious dessert. Serve the same day.

MARSHMALLOW CREAM

½ pt. thick cream ½ cup English walnuts
¼ lb. plain marshmallows

Whip the cream and flavor with powdered sugar and vanilla extract. Add the marshmallows and the English walnuts, both cut into small pieces. Color slightly with Burnett's leaf green color paste.

RASPBERRY CHARLOTTE

1 loaf baker's bread (fresh) 1-qt. can red raspberries

Mash the fruit. Slice the bread very thin (not using the crust) and cover the bottom of a brick-shaped mould—or any dish preferred—with a layer of bread and the fruit alternating, pressing down with a spoon. Have the last layer of berries. Put in a cold place and let stand a few hours. Serve with whipped cream. (Very rich dessert.)

DESSERT

One cup coarsely chopped English walnuts, added to 1 pint whipped cream (sweetened and flavored) and poured over 1 dozen lady's fingers, makes a nice dessert which may be easily prepared.

STRAWBERRY DESSERT

Crush fresh strawberries and sweeten to taste. Pour over slices of sponge cake and cover with whipped cream. Do not cover cake with strawberries until time to serve dessert because the juice moistens the cake too much if allowed to stand any length of time.

RASPBERRY DESSERT

Beat whites of 2 eggs until firm, then add 4 tablespoons raspberry jam. Serve with whipped cream.

DESSERT

Over sliced bananas pour canned pineapple and cover with whipped cream.

NOTE:—Canned pineapple is delicious, and may be used in such a variety of ways that special directions for canning it are given under "Canning."

Pudding Sauces

PUDDING SAUCE

Two tablespoons melted butter and 2/3 cup powdered sugar. When cold add 1 well-beaten egg and 1 teaspoon vanilla.

PUDDING SAUCE

Melt 1 heaping tablespoon butter and add 2 tablespoons flour. Stir together until smooth, then add 1½ cups hot water. When well thickened, add 1½ cups brown sugar, juice of ½ lemon and a little nutmeg.

LEMON PUDDING SAUCE

2 cups sugar
2 eggs, well beaten
Juice of 2 lemons

Cook in double boiler for 5 or ten minutes, stirring occasionally.

PUDDING SAUCE

Beat 1 egg and 1 cup sugar. Boil ½ cup milk and pour over the egg and sugar. Stir and flavor to taste.

PUDDING SAUCE

1 cup hot water
1 cup sugar
1 tsp, cornstarch moistened in a little cold water

Boil all together until thickened. Add small piece of butter, and flavor to taste.

HARD SAUCE

½ cup butter
1 tsp. vanilla
1 cup confectioners' sugar

Rub the butter and sugar together until well creamed, then add the vanilla. Set in a cool place until it is very hard. Serve it in a compact state or shave it in thin slices, and place on a fancy dish.

AN EGG PUDDING SAUCE

2 eggs beaten light
1½ cups sugar
Juice of ½ lemon
1 tsp. vanilla
Pinch of salt

Stir all together in double boiler and add enough boiling water to make it the consistency of molasses. Stir occasionally. When heated it should be foamy. Very rich, best served with a plain pudding.

FOAM SAUCE

Boil together 1 cup each of sugar and water. Mix thoroughly 1 tablespoon flour, a little cold water and the yolk of 1 egg, and stir into the boiling syrup until it thickens.

Beat the white of 1 egg until firm, and turn the mixture into it, beating rapidly. Add a pinch of salt and a small piece of butter. Flavor with vanilla or with lemon juice.

Pies

PIE CRUST

1 cup flour
¼ tsp. baking powder
¼ tsp. salt
1 mixing spoon lard
2 tbsp. cold water

For some time before making pie crust leave the lard pail in a warm place. This is directly contrary to the regulation rule for pie crust, which almost invariably reads, "Have all materials as cold as possible." Using the lard warmed, follow directions carefully if you wish to make the tenderest possible pie crust. Put all the ingredients but the water into a large mixing bowl, and mix together with the hands. Herein lies the whole secret. When the lard is "well" rubbed into the flour do not stop. Continue manipulating with the hands until you have a creamy mixture resembling butter and sugar when well creamed together. This is neither a difficult process, nor a long one (provided the lard is not cold) and the results are highly satisfactory. When ingredients are thoroughly creamed together, with no loose particles, add the cold water, and cut it in with a knife or with the edge of the spoon. At the last, add a small handful of flour to bring it together, and it is ready for use.

TARTS

This rule for pie crust makes excellent tarts. If you wish to have tarts a little out of the ordinary, cook the small rounds cut from the centers, and when the tarts are filled, place one of the rounds, or circles, on top of the filling to each tart.

CHEESE STRAWS

Mix together:

1 cup flour
2 cups grated cheese
1 tbsp. melted butter
Pinch of salt
1 tsp. baking powder

Mix with cold water until it is like pie crust. Roll out thin, cut in strips, and bake.

LEMON PIE

Juice of 1 lemon, and part of the grated rind if wished
1 cup sugar
Butter size of an egg
1 tbsp. cornstarch
1 cup boiling water
Pinch of salt
2 eggs

Cook in double boiler until thickened. Pour into deep pie plate lined with pie crust already baked and cooled. Just before serving, sift confectioners' sugar over the top. Serve fresh.

EXTRA LEMON PIE

Juice of 1 lemon
Grated rind of ½ lemon
1 whole egg
3 yolks
1 cup sugar
2 tbsp. flour stirred into the sugar
1 small cup hot water
Pinch of salt

Cook in double boiler.

FROSTING

Whites of 3 eggs beaten to a stiff froth, and 4 tablespoons sugar. Spread on pie, and brown in oven.

ORANGE PIE

Follow directions for lemon pie, substituting orange juice for lemon juice. Use juice of 1½ oranges, and grated rind of ½ orange.

NOTE:—When baking pie crust without any filling, prick the crust with a fork in a large number of places before baking. This prevents the heat from drawing it away from the edge of the plate.

CREAMY LEMON PIE

1 cup sugar
1 cup milk
2 tbsp. flour
Juice of 1 large lemon
Yolks of 2 eggs

Mix flour with a little of the cold milk and add to milk and sugar in double boiler. Cook until thick, then add juice of lemon and yolks of 2 eggs beaten slightly. Pour into plate lined with a baked crust, and use whites of eggs for meringue.

CUSTARD PIE

2 eggs
¾ cup sugar
1 pt. milk
Salt

Add a small amount of nutmeg, and just before putting pie into the oven, sprinkle a little nutmeg over the top. Bake with one crust.

SQUASH PIE

1 large cup squash
Stir together and strain.
1 egg
Salt
1 large cup milk
Sugar to taste
Season with grated nutmeg

Bake with one crust.

COCOANUT PIE

¼ lb. prepared cocoanut
2 eggs
¾ cup sugar
1 cup milk
Butter size of half an egg

Rub the bottom crust of the pie with part of the unbeaten white of an egg to prevent the crust from becoming soaked with the custard. Bake without an upper crust.

PINEAPPLE PIE

1 pineapple shredded or cut in very small pieces
1 cup sugar
2 eggs
1 cup water
2 tbsp. flour
Small piece of butter

Bake with 2 crusts. This makes two pies.

CREAM FILLING FOR PIE

1 pt. milk
2 eggs (yolks)
½ cup sugar
Salt
1 tbsp. cornstarch
1 tsp. flavoring

Cook in double boiler until thick. Pour into deep pie plate lined with baked pie crust. Use the whites of the eggs for meringue and brown in oven.

CRANBERRY-RAISIN PIE

½ cup chopped raisins (measured after chopping)
1 cup chopped cranberries
1 cup sugar
½ cup hot water

Boil together 10 minutes, cool, and add 1 tsp. vanilla. Bake with 2 crusts. This makes 1 pie.

"CONNECTICUT" PIE

Fill pie plate with sliced apples, using no under crust. Do not sweeten or season the apples. Cover with pie crust and bake. While still hot, carefully remove the crust (use griddle-cake turner) and place it upside down on another plate. Season the apple to taste, and spread it over the inverted crust. Dot generously with small pieces of butter and place in the oven long enough to melt butter. Serve hot. Eaten with whipped cream this is especially rich.

PRUNE PIE

2 cups prunes, after stewing

Remove stones, crush the prunes, and add juice of ½ lemon and ¼ cup sugar. Stir together thoroughly and bake with 2 crusts. This makes 1 pie.

SOUR CREAM PIE

1 cup sour cream
1 cup sugar
1 egg
Pinch of salt
1 cup raisins, chopped fine

Bake with two crusts.

CUSTARD-PRUNE PIE

To make 1 pie, take 1½ cups stewed prunes, cut them in halves, remove the pits, and lay into deep plate lined with pie crust. Beat together:

1 egg
½ cup sugar
1 cup milk
A little nutmeg

Pour this over the prunes, and bake pie without an upper crust.

FIG PIE

Chop 1 pound figs and boil in 1 pint water until soft. Add:

½ lb. chopped raisins
Juice of 1½ lemons
1½ cups sugar
1 or 2 eggs
Butter size of an egg

Bake with 2 crusts. This makes two thick pies.

GRANDMA'S MINCE MEAT

4 lbs. beef, boiled and chopped
1 pan apples (after paring), chopped fine
1 tsp. cinnamon
1 tsp. allspice
1 tsp. mace
1 scant tsp. cloves
2 cups molasses
2 cups boiled cider
4 cups sugar
Meat broth, 1 or 2 cups
1 pt. coffee
Salt if needed
⅛ tsp. black pepper

Put away in fruit jars what is not wanted for immediate use. When opened thin with a small amount of cold coffee and a little cider vinegar.

FRUIT MINCE MEAT

3 lbs. lean beef
1 lb. suet
1 peck apples
2 lbs. raisins
1 lb. currants
½ lb. citron
¼ lb. preserved orange peel
¼ lb. preserved lemon peel
2 cups boiled cider
1 cup water
Broth the meat was boiled in
3 lbs. brown sugar
1 lb. white sugar
2 tbsp. cinnamon
1 dessertsp. cloves
Salt to taste

Keep in glass jars. This makes about 8 quarts.

Candy

MAPLE CREAM CANDY

4 cups light brown sugar
½ cup milk
1 cup chopped nut meats
1 tsp. butter
1 tsp. vanilla

Boil sugar and milk until it hardens in water. Add butter and vanilla, and lastly the nuts. Pour into buttered tin, cool, and cut in squares.

PEPPERMINTS

2 cups sugar
½ cup water
5 drops oil of peppermint

Boil sugar and water 3 minutes without stirring. Add peppermint, beat till creamy, with dish in cold water. When just right to drop, place dish in hot water or the mixture will harden too quickly. Drop on unbuttered tins.

FUDGE

2 cups sugar
2 sq. chocolate
½ cup milk
Butter size of walnut
1 tsp. vanilla

Add butter and vanilla the last thing before removing from fire. Cook ingredients until the candy folds together in cold water, not until it becomes brittle.

FRUIT FUDGE

Make fudge according to above rule, and after removing from the fire add from ¼ to ½ cup of each of the following cut in small pieces:

Raisins
Dates
Figs
Marshmallows
Pineapple (without juice)
Prepared cocoanut
English walnuts
Almonds
Candied cherries

COCOANUT CREAM CARAMELS

One-fourth-pound package of cocoanut chopped very fine or put through the meat chopper.

Boil together 2 cups sugar and ½ cup water without stirring, until it folds together firmly when tested in cold water. Remove from fire, allow it to stand a moment, then add 1 tsp. vanilla and the chopped cocoanut. Pour it into a buttered tin and press until smooth. Mark it in squares while it is warm. When cold break it apart, and, if wished, roll each square in a piece of waxed paper, like caramels.

FRUIT GLACE

2 cups sugar
1 cup boiling water
⅛ tsp. cream of tartar

When it reaches the boiling point boil without stirring until it hardens in cold water. Place nuts, figs, dates, or any fruit desired in a buttered (oblong) pan, and over these pour the syrup. Use English walnuts alone, if preferred.

PEANUT BRITTLE

Melt 1 pound granulated sugar over hot fire, stirring constantly to prevent burning. Add 1 cup chopped peanuts. Pour into buttered tin, and when cold, break in pieces

CREAMY CANDY

2 cups sugar
3 tbsp. milk

Melt sugar and add coloring at once. Boil without stirring until it folds quite firm in water. Remove from stove and let it cool while getting ready to add butter size of an egg, pinch of salt, flavoring, and ½ cup English walnuts broken (not fine). Stir until it is nearly creamed, and pour into a buttered pan. Very nice to make the rule three times and pour one layer over another. Color 1 part green and flavor with pistachio; another part pink, and flavor with wintergreen, and another part chocolate and flavor with vanilla.

CANDY LOAF

1 cup molasses
1½ cups sugar
¼ tsp. soda
½ cup butter
1 tsp. vanilla
½ lb. figs or dates, cut fine
3 lbs. mixed nuts, cut fine

Boil molasses and sugar until brittle when tested in cold water, then add soda. Remove from fire, stir in vanilla, figs (or dates), and nuts. Pack in buttered bread tin. Slice in 24 hours.

CREAM WALNUTS

Stir powdered sugar into the white of an egg until it is thick enough to shape. Flavor with vanilla. Roll small pieces into balls, and press ½ of an English walnut on each side. Vary by using yolk instead of white of egg if you wish a different color. Or add a little melted chocolate to the white for chocolate cream walnuts.

PRESERVED ORANGE PEEL

Soak orange peel in cold water for a week, changing the water every day. Pour off water, put orange peel into hot water and boil until tender, then press out all of the water, and cut into small pieces. Use 1 coffee cup sugar to 6 oranges. Dissolve sugar in water, and boil without stirring until it hardens in cold water. Add the orange peel and cook until the moisture is absorbed, and the syrup candies on the spoon. Place on buttered plates, and sprinkle with confectioners' sugar. If liked sweeter, use a large amount of sugar.

FONDANT

2 cups sugar
½ cup water

Dissolve, and boil without stirring until it folds together quite firm when tested in water. Pour into a large unbuttered platter, and after it has stood about 2 minutes stir with a spoon, bringing it all in from the edges. Continue stirring until it thickens too much to stir easily, then

set in cold place until it is cool enough to handle, but not cold. Mold in the hands for some time into 1 large or 2 smaller balls, and set away again, leaving it until it is quite cold. Now it is ready for the candy, although the cooking teacher, through whom this receipt was indirectly received, stated that candy makers do not use fondant until it is at least a month old. Decide how many flavors you wish to use, and divide the fondant into a corresponding number of pieces. Flavor each lump to taste, vanilla, orange, peppermint, wintergreen, etc., and shape into pieces the size you wish to dip. Cover ½ English walnut in each piece of vanilla-flavored fondant. For the chocolate for this amount of candy, buy ½ pound of coating chocolate. Put the chocolate in double boiler without any water, and let it melt down, being careful that the hot water in the lower part of the double boiler does not boil. When the chocolate is melted, dip the pieces of candy and drop them on waxed paper. Leave until quite cold, and they can easily be removed from the paper.

FILLED DATES

Carefully remove the pits from perfect dates. Inside each date place an unsalted peanut, press together again, and roll in powdered sugar.

POPCORN BALLS

1½ cups molasses 1 tbsp. vinegar

Boil together until it hardens in water; add ⅛ teaspoon soda. Pour it over 6 quarts popped corn, and shaped into balls as soon as it is cool enough to handle. Butter the hands well before shaping the balls.

Ice-Cream and Sherbet

STRAWBERRY ICE

2 boxes strawberries
3 cups sugar
1 qt. water
Juice of 2 lemons
Whites of 3 eggs

Mash and strain the berries to get the seeds out. Add beaten whites of eggs the last thing or when the ice is half frozen.

PINEAPPLE SHERBET

Juice of 1 medium-sized pineapple. Juice of 1½ lemon. Add enough cold water to make 1 pint.

2 cups sugar
1 qt. milk

COFFEE ICE-CREAM

To one quart of ice-cream add ½ cup strong coffee.

PINEAPPLE ICE-CREAM

For 1 quart ice-cream use 1 medium-sized pineapple grated, and juice of 1 lemon.

STRAWBERRY ICE-CREAM

½ pt. cream
1½ pts. milk
1 cup sugar
1 cup strawberry juice

PEACH ICE-CREAM

¼ to 1/3 qt. of cream
1¼ cups sugar
Add milk to make 1 qt.
1 cup peach after pressing through a strainer

VANILLA ICE-CREAM

1 pt. cream
1½ qts. milk
2 cups sugar
1 tbsp. vanilla

BANANA ICE-CREAM

To 1 qt. plain ice-cream add 1 cup banana, measured after straining or crushing.

COLLEGE ICE

Over "Vanilla Ice-Cream" pour crushed and sweetened fruit of any kind desired. Fresh fruit is preferable, but canned fruits are excellent provided they are "home-made."

CHOCOLATE ICE-CREAM

To one quart of plain ice-cream add 1 square of chocolate thoroughly softened, and 1 teaspoon vanilla.

LEMON SHERBET

Juice of 4 lemons
2 heaping cups sugar
1 qt. milk
1 pt. water

Stir lemon juice, water and sugar together and pour into the freezer. Add the milk the last thing and begin to freeze immediately.

Drinks

CHOCOLATE

"Barker's Hasty Lunch Chocolate" makes the most delicious drink of any chocolate I have used. If lump chocolate is used, follow directions given below:

1 sq. chocolate
2 tbsp. sugar
2 tbsp. water
Pinch of salt

Boil until smooth, stirring constantly. Add:

1 pt. boiling water
1 pt. hot milk

If liked richer, use all milk and 2 squares chocolate.

EGG CHOCOLATE

½ lb. "Barker's Hasty Lunch" chocolate
1 lb. sugar
1 pt. water

Boil together for 10 minutes, stirring often to prevent burning. Keep in cool place. Beat well 1 egg, add cream if desired, fill the glass with milk, and stir in 2 teaspoons of the chocolate.

RASPBERRY SHRUB

Take any quantity of raspberries desired. Cover with strong vinegar, and let stand over night. In the morning strain and add a pint of sugar to a pint of juice. Boil 20 minutes and skim. Bottle when cold. Use as lime juice, adding 1 or 2 teaspoons to glass of water, according to taste, and sweeten more if desired. Fine summer drink.

GRAPE JUICE

Stem and wash grapes. For each 4 quarts allow 1 cup of water, and scald so that the pulp and skin will separate. Let drip in jelly bag over night, and in the morning measure. To each quart of juice add ¾ cup sugar. Bring to the boiling point and bottle at once. When thoroughly cold, press down stopples, turn bottles upside down and dip 2 or 3 times in melted paraffin.

LEMONADE

Lemonade in which a little nutmeg has been grated is pleasant to the taste, and less likely to cause indigestion at night.

ICED TEA

To 1 quart cold tea add juice of 1 lemon, add ½ lemon sliced thin. Sweeten to taste, and a few minutes before serving, add ice.

NOTE:—Some people prefer to make lemonade and add a small amount of cold tea.

RASPBERRY LEMONADE OR FRUIT PUNCH

(For 75 or 80 People)

4 doz. lemons
2 oranges, quartered and sliced very thin
1 cup raspberry syrup
1 cup strong tea
2 bananas, cut into small cubes

Extract the lemon juice the night before, sweeten, and put it into a jar or jug to keep the strength. Into the punch bowl put a piece of ice about as large as a brick, pour in the lemon juice with an equal amount of water or a little more. Add the other ingredients, and more sugar if needed. This quantity ought to make enough lemonade for 3 glasses apiece for 80 people.

NOTE:—I have not made the full quantity at any time, but have made less, being very careful to keep to the proportions, and it is a very fine beverage.—*The Author.*

AMBROSA

1 grape fruit, prepared as for serving
1 pineapple, shredded or cut
* 1 qt. strawberries
2 lemons, pared and sliced thin
4 oranges, prepared by removing pulp with orange spoon
Sugar each kind of fruit as prepared
3 qts. water

When fruit is all prepared mix it together in large bowl and let it stand several hours, then add water and more sugar if desired, and serve in small lemonade glasses like an ice.

*If strawberries are not in season, substitute some other fruit.

FRUIT MIXTURE

Use fruit formula given for Fruit Salad as a winter sauce.

Canning and Preserving

CANNING

Use first quality fruit and prepare it carefully. Measure it when ready for the kettle. Add hot water to barely cover fruit, or if much juice is liked, use more hot water. Allow the fruit to come to the boiling point, and, if pears, peaches, or kindred fruit, allow them to boil slowly until tender when tried with a fork. Strawberries, raspberries and tomatoes require very little cooking.

When fruit is cooked sufficiently, add sugar and let it boil up again, when it is ready for the jars.

One cup of sugar to 1 quart of fruit is the general rule, and one soon learns which fruits require more sugar. (Plums are a notable example.)

There are two ways, equally good, of filling jars without breaking them. The first, most generally used, is to roll the jar in very warm water, place a silver spoon in the jar, and fill with the boiling fruit.

The following way is sometimes more convenient, and s quite as good. Wring a cloth (an old Turkish towel folded crosswise is good) from a pan of cold water. Smooth out, leaving it double, place the jar in the centre of the cloth, and bring the cloth up around the sides of the jar, about half way to the top. Use a silver spoon in the jar, as for other method. In either case, fill the fruit rather slowly for the first two cups. After jar is filled and cover screwed on, test by turning upside down. If the juice leaks out, remove the top of the jar and add another rubber (making two on the jar). This usually remedies the trouble, but if not, it is well to try another cover, for the Mason jar covers frequently become bent.

It is a saving in the end to use new rubbers each year. In some places these can be procured by the pound, making the cost very slight, even where a large amount of canning is done. In setting away the jars to cool, leave spaces between so that no jar shall touch another.

CANNED PINEAPPLE

Cut pineapples in circles, or rounds with carving knife. Peel with sharp apple knife, and remove the "eyes." Slash all the way around from circumference to the core at the centre, then cut around the circle until reaching the centre. This leaves the pineapple in small pieces.

Measure the fruit and allow 1 cup of sugar for each quart. Cover with boiling water and let it boil (covered) until tender, then add sugar, let it come to the boiling point, and can at once.

CRAB-APPLE JELLY

Wash the fruit and cut into small pieces, without paring or coring. Barely cover with cold water and set on stove. Boil and mash them until soft, then drain in a bag over night. In the morning measure the juice, and add an equal amount of sugar, and boil until it jellies.

CANNED CORN

9 cups sweet corn
1 cup salt
1 cup sugar
1 cup water

Boil together 5 minutes. Put in cans and seal. Keep in dark place. Freshen before using.

RHUBARB JELLY

Cut the stalks (after washing) in small pieces, but do not peel. Add water to barely cover, cook until tender, and drain in jelly bag. Boil juice 20 minutes, add sugar, in equal quantity, and boil until it jellies.

GRAPE JELLY

Wash and drain grapes that are not quite ripe and heat in kettle without adding water. Mash the heated grapes until skins are broken, then drain in jelly bag, and use juice, following directions for currant jelly.

CURRANT JELLY

Mash currants, using those not too ripe, and drain in a jelly bag over night in a cool place. In the morning measure the juice, and allow 1 quart of sugar to each quart of juice. Boil the juice 20 minutes and skim thoroughly. Add the sugar, and when it reaches the boiling point allow it to boil

3 to 5 minutes. Strain through fine wire strainer into glasses, and when cold cover with jelly wax. Equal parts of currants and raspberries make a delicious jelly.

RASPBERRY OR BLACKBERRY JAM

(Mrs. Lincoln)

Pick over and mash the fruit; allow 1 pound of sugar to 1 pound of fruit. Put the fruit and one quarter of the sugar into a granite or porcelain kettle; when boiling, add another quarter of the sugar, boil again, add more sugar, and when all is used let it boil till it hardens on the spoon in the air. Cooking in only a little sugar at a time prevents the fruit from becoming hard.

PRUNE MARMALADE

2½ lbs. prunes, cooked and stoned
6 fine, large cooking apples, pared and sliced
Juice of 4 lemons
2 cups sugar

Simmer together until apple is thoroughly cooked, taking care that there is sufficient water to keep from scorching, then beat through a coarse strainer and set away in jars to keep for use.

GREEN TOMATO PRESERVE

Allow 1 pound sugar to 1 pound of tomato, sliced, and add 2 sliced lemons to each pound of fruit. Cook slowly until the tomato is transparent and very tender.

CRANBERRIES

Put 1 pint washed cranberries in a granite saucepan, add:

1 cup sugar
½ cup water

After they begin to boil, cook 10 minutes, closely covered, without stirring. They will be jellied when cool.

APPLE SAUCE

Over freshly pared and sliced apples pour boiling water, and cook rapidly until tender, without stirring. Add 1 cup sugar for each quart of fruit, stir it in thoroughly and allow apple sauce to come to a boil.

NOTE:—Core apples carefully in order that no pieces of the hull may be left.

HOW TO COOK RHUBARB

Wash rhubarb stalks and cut into small pieces without peeling. Cover with boiling water and let stand for 5 minutes, then drain off the water. This takes away the strong acid taste which requires so much sugar to overcome if it is left in. Cover rhubarb again with boiling water and pour over it all the sugar that is to be used for sweetening, but do not stir. Set it back on the stove where it will simmer, but not boil, and allow it to cook for 2, 3, or even 4 hours, and you will have a fine sauce. This keeps perfectly when canned hot.

GRAPE FRUIT

Cut fruit in halves crosswise, and with a sharp knife, cut all of the way around each division. Remove the pulp and squeeze out the remaining juice. Be careful not to take any of the membranes that form the partitions, because they are bitter. Cover fruit with sugar, and let it stand in a cool place several hours. Serve in lemonade cups with candied cherries on top.

Now, good digestion wait on appetite,
And health on both.—Macbeth.

APPENDIX

A word of advice: To be a really good housekeeper one should see that all food supplies are replenished before the store is exhausted.

An excellent way is to have paper and pencil always in one—not "a"—convenient place; whenever, in cooking, there is enough left of a given article for use only one or two times more, write the name of the article at once, and do not try to depend on the memory. In this way one can easily keep every needed supply on hand, and avoid the epithet, "borrowing neighbor."

Neither a borrower, nor a lender be;
For loan oft loses both itself and friend,
And borrowing dulls the edge of husbandry.

—Hamlet, Prince of Denmark.

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Man's test of a good housekeeper is the kind of a dinner she can cook